

Joelle Morar

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PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

CORE SKILLS

Cuisine Styles

Pastry • French • Plant-based

Kitchen Skills

Baking

Operations

Catering • Inventory Management • Supplier Negotiation • Event Planning

Soft Skills

Time Management • Team Leadership

WORK EXPERIENCE

Sous Chef — Mueller, Price and Howe (2020 - 2021)

- Designed seasonal menu increasing revenue by 8% through optimized dish pricing.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 245 guests with 95%+ client satisfaction.
- Maintained food cost under 29% with vendor negotiations and waste controls.

Sous Chef — Streich - Bogan (2020 - 2024)

- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.
- Maintained food cost under 23% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Dibbert - Rohan College (2020)

PROJECTS

exercitationem unus - Versatile scalable forecast